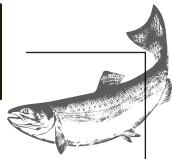


CUTTERS
crabhouse



SEATTLE

RESTAURANT WEEK

MARCH 30 - APRIL 12

\$50 PER PERSON

1ST COURSE

CHOICE OF

NEW ENGLAND CLAM CHOWDER

BLUE CHEESE SALAD

Romaine, slivered almonds, chopped egg and blue cheese crumbles

CAESAR SALAD

Parmesan, artisan croutons, house-made dressing, lemon

2ND COURSE

CHOICE OF

OVEN ROASTED HONEY PEPPERCORN SALMON

Red and green honey peppercorn glaze, Yukon Gold mashed potatoes, asparagus, beurre blanc

DUNGENESS CRAB AND SHRIMP FETTUCINE

Garlic cream, white wine, spinach, tomato, Parmesan

SEAFOOD TRIO

Scallops, shrimp, salmon, Yukon Gold mashed potatoes, vegetables, beurre blanc, capers

BEEF TENDERLOIN BROCHETTE

Tomatoes, red onions, roasted mushroom Jasmine rice, mojo verde

3RD COURSE

CHOICE OF

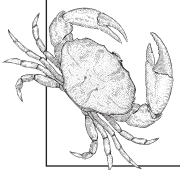
MOLTEN CHOCOLATE CAKE

Bourbon sauce, chocolate covered espresso beans, whipped cream

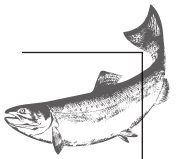
CRÈME BRULÉ

Rich vanilla custard with a caramelized sugar crust

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server for details. For convenience, a Suggested Gratuity of 18% will show on guest checks for parties of 8 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience.



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